

Operating and installation instructions



Frost free fridge freezer KDN 12623 S -1 KDN 12823 S -1/-2

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed or used for the first time. en - GB

M.-Nr. 09 434 510

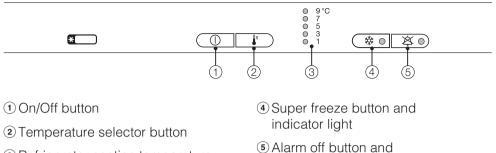
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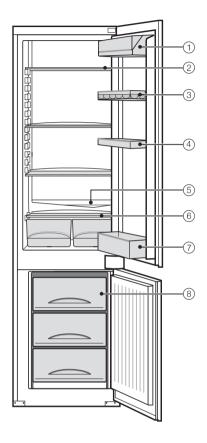
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Guide to the appliance



- Refrigerator section temperature display
- (5) Alarm off button an indicator light

- ① Butter and cheese compartment
- Adjustable shelves
- ℑEgg tray
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- ⑤ Condensate channel and drain hole
- ⁽⁶⁾ Fruit and vegetable containers
- $\overline{\mathcal{T}}$ Bottle shelf
- ⁽⁸⁾ Freezer drawers



Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.

In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment. This appliance complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important information on its safety, installation, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

The appliance is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments.

This appliance is not intended for outdoor use.

The appliance must only be used as a domestic appliance to cool and store food as well as to store deep frozen food, freeze fresh food and to prepare ice.

Any other usage is not supported by the manufacturer and could be dangerous.

Warning and Safety instructions

The appliance is not suitable for storing and keeping cool medicines, blood plasma, laboratory preparations or other such materials or products. Incorrect use of the appliance for such purposes can cause deterioration of the items stored. The appliance is not suitable for use in areas where there is a risk of explosion. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

Children 8 years and older may only use the appliance without supervision if they have been shown how to use it in a safe way and understand the hazards involved.

Children must not be allowed to clean or maintain the appliance unsupervised.

This appliance is not a toy! To prevent the risk of injury, do not allow children to play with it or use the controls. Please supervise children whilst you are using the appliance.

Danger of suffocation. Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

Technical safety

Before setting up the appliance, check it for any externally visible damage. Do not install and use a damaged appliance. It could be dangerous.

▶ If the connection cable is faulty it must only be replaced by a service technician authorised by the manufacturer to protect the user from danger.



► This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.

Care must be taken during the transportation and installation of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open flames and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

Warning and Safety instructions

► The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 m³ of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply.

This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

► The electrical safety of this appliance can only be guaranteed when it is correctly earthed. It is most important that this basic safety requirement is observed and regularly tested and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).

Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

The appliance must be isolated from the electricity supply during installation, maintenance and repair work.

► Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

► Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

▶ Do not refreeze partially or fully defrosted food. Consume defrosted food as soon as possible, as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Warning and Safety instructions

▶ Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

Do not operate any electrical equipment (e.g. an electric ice-cream maker) inside the appliance. Danger of sparking and explosion.

If storing alcohol with a high percentage proof in the refrigerator, make sure it is tightly closed and stored upright. Danger of explosion.

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode. Danger of injury and damage to the appliance.

When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour; otherwise they could burst, resulting in injury or damage.

Observe the "use-by" dates given on food to avoid the risk of food poisoning.

Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging regarding storage conditions and "use-by" dates.

Do not use sharp edged objects to

- remove frost and ice,

- separate frozen foods and remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

▶ Do not place electric heaters or candles in the appliance to defrost it. These will damage the plastic parts.Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause the build-up of gases and pose a danger to health.

Do not use a steam-cleaning appliance to defrost or clean this appliance. Steam could reach electrical components and cause a short circuit.

Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

▶ If storing food which contains a lot of fat or oil in the appliance or the refrigerator door, make sure it does not come into contact with plastic components as this could cause stress cracks.

Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

This appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance.

Installing it in a room with too low an ambient temperature, e.g. a garage, can lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Stainless steel appliances

▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the surface of the door. These damage the surface, causing it to lose its dirt-repellent protective coating.

The high-quality surface of the door is susceptible to scratching. Even fridge magnets can cause scratching.

Disposal of your old appliance

Before disposing of an old appliance, first make the door latch or lock unusable.

This way you will prevent children from accidentally locking themselves in and endangering their lives.

Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

- puncturing the refrigerant channels in the evaporator.
- bending any pipework.
- scratching the surface coating.

Splashes of refrigerant can damage the eyes.

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not near to a heat source (radiator, oven).	Near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
	Ventilation gaps uncovered and dusted regularly.	Ventilation gaps covered or dusty.
	Compressor and metal grille (heat exchanger) dusted at least once a year.	Dust build-up on the compressor and metal grille (heat exchanger).
Temperature setting	Refrigerator section 4 to 5 °C Freezer section -18 °C	With a higher setting: the lower the temperature, the higher the energy consumption.

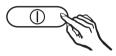
How to save energy

	Normal energy consumption	Increased energy consumption
Use	Drawers, shelves and racks arranged as they were when the appliance was delivered.	
	Only open the doors when necessary and for as short a time as possible. Store food in an organised way.	Frequent opening of the door for long periods will cause a loss of coldness. The appliance works harder to cool down and the compressor runs for longer periods.
	Take an insulated cool bag with you when shopping and place food in the appliance as soon as possible. Replace any food removed rapidly, before it begins to thaw. Allow hot food and drinks to cool down before placing them in the appliance.	Hot food or food at room temperature raises the temperature inside the appliance. The appliance works harder to cool down and the compressor runs for longer periods.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	

Before using for the first time

Clean the inside of the appliance and the accessories with lukewarm water and a little washing-up liquid, and then dry with a soft cloth.

Switching on



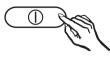
 Press the On/Off button. The temperature display will light up.

The temperature display for the refrigerator section will show the required temperature setting. The alarm indicator light will flash until the temperature in the freezer is cold enough.

The appliance will start cooling down and the interior light in the refrigerator section will come on if you open the door.

Allow the appliance to run for a few hours before placing food in it. This will ensure that the temperature is sufficiently low.

Switching off



Press the On/Off button until the temperature display goes out.

The cooling system is switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- clean the appliance out and
- leave the doors ajar to air it.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

- the more often the door is opened and the longer it is kept open,
- the more food that is stored in it,
- the warmer the food is which is being put into it,
- the higher the ambient temperature surrounding the appliance.
 The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

... temperature in the refrigerator section

We recommend a temperature of **5** °C in the middle of the refrigerator.

... in the freezer section

To freeze fresh food and to store frozen food for a long time, a temperature of **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

Setting the temperature

The temperatures for the refrigerator and the freezer sections are set with the temperature selector button.



Press the temperature button repeatedly until the indicator light for the temperature you want lights up in the temperature display for the refrigerator section.

The temperature will be adjusted continuously with each press of the button.

When the refrigerator section is set to **5** °C , the freezer section will have an average temperature of **-18** °C.

Temperature display

The temperature display on the control panel always shows the **required** temperature.

The temperature can be adjusted from: 1 °C to 9 °C

Your appliance has been fitted with a warning system which ensures that the temperature in the freezer section cannot rise unnoticed and to avoid energy being wasted if a door is left open.

Temperature alarm

An alarm will sound if the temperature in the freezer section becomes too warm. The temperature display and the alarm indicator light will also flash. The temperature the appliance is set at determines the temperature the appliance recognises as being too warm.

The alarm will sound and the alarm indicator and temperature display will flash, for example,

- if the freezer section door has been left open for a while, e.g. in order to load, re-arrange or take food out.
- when freezing large amounts of food at once.
- in the event of a power cut.

Depending on the temperature in the freezer, you should check the condition of the food. If food has defrosted or started to defrost, check that it is still safe to use, and if so, use it as quickly as possible. Defrosted food may only be re-frozen after it has been cooked.

Door alarm

The alarm will sound if the freezer section or refrigerator section door is left open for more than approx. 60 seconds.

Activating the alarm system

The alarm system is always active. It does not have to be switched on manually.

Switching the alarm off early

The alarm will stop and the indicator light will go out when the temperature reaches the correct level again. However, if the noise disturbs you, you can switch the alarm off before this if you wish.



Press the alarm off button.

The alarm will stop.

The indicator light will stay on until the correct temperature has been reached. The alarm system is then ready should it be needed again.

Super freeze

Switch the Super freeze function on before putting fresh food into the freezer.

This helps food to freeze quickly and retain its nutrients, vitamins, flavours and appearance.

Super freeze is not necessary:

- when putting in food that is already frozen.
- when freezing less than 2 kg fresh food daily.

Switching on Super freeze

When freezing small quantities of food in the freezer, the Super freeze function should be switched on **6 hours beforehand**. When freezing **the maximum load of food** the Super freeze function should be switched on **24 hours beforehand**.



 Press the Super freeze button. The Super freeze indicator light will come on.

The appliance works at full power to lower the temperature in the appliance.

Switching off Super freeze

The Super freeze function will switch off automatically after approx. 65 hours. The indicator light will go out and the appliance will run at normal power again.

To save energy, the Super freeze function can be switched off once a **constant** temperature of -18°C or colder has been reached in the freezer. You should also check the temperature inside the appliance from time to time.

Press the Super freeze button. The Super freeze indicator light will go out, and the appliance will continue to operate at normal power.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest areas in the refrigerator are in the top section towards the front and in the top of the door. Use this for storing butter and cheese.

Coldest area

The coldest areas in a refrigerator are directly above the vegetable containers and next to the back wall.

Use this for all delicate and highly perishable food, e.g.

- fish, meat, poultry,
- sausage products, ready meals,
- dishes or baked goods containing eggs or cream,
- fresh dough, cake mixtures, pizza or quiche dough,
- soft cheese and other dairy products,
- pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing food which contains a lot of fat or oil, make sure that it does not come into contact with plastic components as this could cause stress cracks.

Food must not touch the back wall of the refrigerator, as it may freeze to the back wall.

To allow air to circulate efficiently, do not pack food too closely together in the appliance.

Food which should not be stored in a refrigerator

Not all food is suitable for storing in a refrigerator at temperatures below 5°C, as some food is sensitive to cold. Cucumbers, for example, become glassy, aubergines bitter and potatoes sweet. Tomatoes and oranges loose their aroma and the peel on citrus fruits hardens. Food which is sensitive to cold includes:

- Pineapple, avocado, bananas, pomegranate, mango, melon, papaya, passion fruit, citrus fruit (such as lemons, oranges, mandarins, grapefruit).
- Fruit which is not yet ripe

Using the refrigerator efficiently

- Aubergines/egg plant, cucumber, potatoes, peppers/capiscum, tomatoes, courgettes/zucchini
- Some hard cheeses, e.g. Parmesan

When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh. Always observe the use-by date and recommended storage temperature. Time out of the refrigerator e.g. during transportation should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the refrigerator can cause food to start deteriorating.

Storing food correctly

Store food covered or packaged. This will prevent food smells from affecting other foods, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables may be stored loose in the vegetable containers. However, you should bear in mind that aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

Examples of fruit and vegetables which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado, figs, blueberries, melons and beans.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Example: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

Unpacked meats and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Meat should be stored unwrapped. (Undo wrappings slightly to leave meat loosely covered, and leave containers open). This permits air to circulate around the meat, allowing the surface to dry slightly, which helps prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination, do not let meat come into direct contact with other foods.

Moving the shelves

The shelves can be adjusted according to the height of the food.

Raise the shelf, and pull it forwards slightly until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.

The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

Stoppers prevent the shelves from being dislodged by mistake.

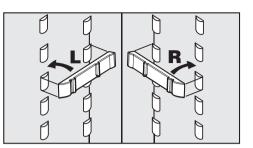
Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Push the rear half of the glass shelf up slightly from below.
- At the same time, pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

To move the split shelf:

 Take both halves of the split glass shelf out,



- fit the two brackets onto the supports on either side at the required height,
- and push the glass shelves in one after the other.
 The shelf with the raised edge must be at the back.

Adjusting the door shelf/bottle shelf

- Push the door/bottle shelf upwards, then remove it by pulling it forwards.
- Replace the door/bottle shelf at the required position. Ensure that it is securely pushed back into position.

Maximum freezing capacity

To ensure that fresh food placed in the freezer freezes through to the core as quickly as possible, the maximum freezing capacity must not be exceeded. The maximum freezing capacity for freezing within a 24-hour period is given on the data plate: "Freezing capacitykg/24 hrs".

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.

During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Storing frozen food

When buying frozen food to store in your freezer, check

- that the packaging is not damaged,
- the use-by date,
- the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.
- Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.
- Store it in the freezer as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

- The following types of food are suitable for freezing:
 Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- The following types of food are not suitable for freezing: Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.

To blanch: bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

- Lean meat freezes better than fatty meat, and can be stored for considerably longer.
- To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

- Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
- Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Unsuitable packing material

- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material

- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers
- Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.
- Close the packaging tightly with
 - rubber bands
 - plastic clips
 - string or bag ties
 - freezer tape.

Freezer bags may also be sealed using home heat sealing kits.

Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer section

When freezing more than 2 kg of fresh food, switch on the Super freeze function for some time before placing the food in the freezer (see "Super freeze").

This also helps to prevent food that is already in the freezer from starting to defrost.

Placing food in the freezer

The following maximum capacities must be observed:

- freezer drawer = 25 kg
- glass cold plate = 35 kg

Food to be frozen must on no account touch food which is already frozen to avoid partial thawing.

Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

Freezing small amounts of food

Place the food in the upper freezer drawers.

Place the food flat in the bottom of the drawers so that it freezes through to the core as quickly as possible. Please note that when removing the drawers, the lowest freezer drawer must always remain in the freezer. When placing food on the glass cold plate make sure it does not obstruct the ventilation gaps at the back. This is important for problem-free operation and normal energy consumption.

Maximum freezing capacity (see data plate)

- Remove the upper freezer drawers.
- Place the food flat on the upper glass cold plates so that it freezes through to the core as quickly as possible.

Once frozen:

Place the frozen food in the freezer drawers and push them back into the appliance.

- Large items

If you wish to freeze large items such as a turkey or game, the glass cold plates between the drawers can be removed.

Remove the upper freezer drawers and carefully lift and slide out the glass cold plates.

Defrosting

Frozen food can be defrosted in different ways:

- in a microwave oven,
- in an oven using the "Fan" or "Defrost" setting,
- at room temperature,
- in the refrigerator (the cold given off by the frozen food helps to keep the other food cold),
- in a steam oven.

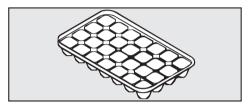
Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

Ensure that **meat and fish** (e.g mince, chicken, fish fillets) do not come into contact with other foods while defrosting. Catch the liquid and dispose of it carefully.

Fruit should be defrosted at room temperature in its packaging, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure. Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



- Fill the ice tray three quarters full with water, and place it in the bottom of one of the drawers.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.

When cooling non-carbonated drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst.

Refrigerator section

The refrigerator defrosts automatically.

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer section

This appliance is equipped with a "Frost free" system. The freezer section defrosts automatically.

The moisture generated in the appliance collects on the condenser and is automatically defrosted and dissipated from time to time.

This automatic defrosting system enables the freezer section to remain permanently ice-free, however, the food stored in the freezer section will not defrost.

Cleaning and care

A range of Miele branded cleaning and conditioning products is available to order from Miele or www.miele-shop.com.

Do not let water get into the electronic unit, into the light or into the ventilation gaps.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

To avoid damaging the surface of your appliance, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,

- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- melamine eraser blocks,
- sharp metal scrapers.

Before cleaning

- Switch the appliance off.
- Disconnect it from the mains.
- Take any food out of the appliance and store it in a cool place.
- Take out any removable parts, e.g. shelves, for cleaning.

Cleaning the interior and accessories

Clean the appliance at least once a month.

Remove soiling immediately to prevent it from drying on.

Use lukewarm water with a little washing-up liquid.

The following are dishwasher safe:

- the butter dish, egg trays, ice cube tray, freezer tray (supplied as standard, depending on model)
- the shelves and bottle shelf in the door
- the butter and cheese compartment

The temperature of the dishwasher programme must not exceed 55 °C. Contact with some foodstuffs, such as carrots, tomatoes or ketchup can cause plastic items to discolour. However, this discolouration will not affect the stability of plastic items.

- Clean the interior shelves and drawers by hand. These are **not** suitable for cleaning in a dishwasher.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth.
 Leave the doors open to air the appliance for a short while.

Appliance doors, side panels

Remove any soiling from the appliance doors and side panels immediately.

If this is not done, it might become impossible to remove and could cause the surface to alter or discolour.

All surfaces are susceptible to scratching.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

- The surfaces should be cleaned using a solution of hot water and a little washing-up liquid applied with a soft sponge. They can also be cleaned with a damp microfibre cloth (without using any cleaning agent).
- After cleaning, wipe with a damp cloth and dry with a soft cloth.

Ventilation gaps

The ventilation gaps should be cleaned regularly with a brush or vacuum cleaner. A build-up of dust will increase the energy consumption of the appliance.

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

Door seals

Do not use any oils or grease on the door seals as these will cause the seals to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

After cleaning

- Replace all shelves and accessories in the refrigerator section.
- Put the food back in the refrigerator section.
- Insert the plug in the socket and switch on at the mains. Then switch the appliance back on.
- Switch on the Super freeze function so that the freezer can cool down quickly.
- Once the temperature in the freezer has reached the required temperature, place the food back in the freezer.
- Switch off Super freeze by pressing the Super freeze button.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting Miele.

What to do if . . .

- ... the appliance does not get cool.
- Check whether the appliance has been switched on. The temperature display must be lit up.
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the fuse is not defective and the mains fuse has not tripped. If it has there could be a fault with the household electrical wiring, the fridge freezer or another electrical appliance. Contact a qualified electrician or Miele.

... the temperature in the refrigerator section or freezer section is too low.

- Set a warmer temperature.
- The Super freeze function is still on and the Super freeze indicator light is on.
- Check that the doors have been closed properly.

Has a large amount of fresh food been frozen at the same time? This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically.

... the compressor is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become dusty.
- Check whether the metal grille (heat exchanger) at the back of the appliance has become too dusty.
- The doors have been opened too frequently, or a large amount of fresh food has been put in at once for freezing.
- Check that the doors have been closed properly.

... the compressor runs continuously.

To save energy, the compressor runs at a lower speed, but for longer, when less cooling is required.

... the frozen food is thawing because the freezer section is too warm.

Is the room temperature lower than the ambient temperature for which the appliance is designed?

If so, raise the temperature of the room.

Problem solving guide

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer section to become too warm.

... food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

... the door to the freezer section will not open because it has been opened and closed too many times in succession.

 This is not a fault. The suction caused by opening and closing the door is preventing the door from opening.
 Wait a few minutes and then try again. It should now open without force.

... the alarm sounds.

Has the appliance door been open for longer than 60 seconds?

Close the door.

... the alarm sounds and the alarm indicator light flashes.

The freezer section temperature has risen above the set temperature because

- the freezer section door has been opened too frequently, or large amounts of fresh food have been put in at once for freezing.
- the ventilation gaps are blocked.

Once the problem has been resolved and the temperature in the freezer is

sufficiently cold, the alarm indicator light will go out and the alarm will stop.

... the Super freeze indicator light and one of the temperature display lights are flashing at the same time.

There is a fault. Call the Service Department.

... the interior lighting in the refrigerator is not working.

Was the refrigerator door left open for too long? The lighting switches itself off automatically after approx. 15 minutes if the door is left open.

If this is not the case, then the interior lighting is defective.

Call Miele Service.

The LED lighting may only be repaired or replaced by a service technician. There are live electrical components under the cover. Danger of injury and damage to the appliance.

Do not remove the cover. If the cover is damaged or needs to be removed due to damage, **exercise caution.** There are lasers in the lighting (laser beam class 1M) which you should avoid looking at directly. Do not use optical instruments (magnifying glass or similar) to look at the lighting either.

... the floor of the refrigerator is wet.

The drain hole is blocked.

Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

Noises

Normal noises	What causes them
Brrrrr	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb	A gurgling noise can be heard when coolant is circulating through the pipes.
Click	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrr	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.
Creak	Creaking sounds can be heard when material inside the appliance expands.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them
Rattling, vibrating	The appliance is uneven: Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

your Miele Dealer

or

- Miele

(see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable switched socket which is easily accessible. It must not be located behind the appliance. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be connected to the inverter of an autonomous power supply, e.g. a solar power system. When switching the appliance on, a surge in power could trigger the safety cut-out mechanism. This could damage the electronic unit.

The appliance must not be used with so-called energy saving devices. These reduce the energy supply to the appliance which could then become too warm. Using such devices could alter the specification of the product. If the connection cable has to be replaced, this must be done by a suitably qualified and competent person.

Do not plug other appliances in behind this appliance

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster, mini-oven or double burner hob, on top of this appliance There is the danger of these catching fire.

This appliance must not be installed directly next to another refrigerator or freezer.

It does not have side-wall heating, so installation next to another refrigerator or freezer could cause a build-up of condensation between them.

Further information is available from your dealer.

Location

This appliance should be installed in a dry, well-ventilated room. It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room, the more energy the appliance requires to operate.

When installing the appliance please be aware:

- The socket must be easily accessible in an emergency, not concealed behind the appliance.
- The plug and cable must not touch the rear of the appliance as they could be damaged by vibrations from the appliance.

 Do not plug in other appliances behind this appliance.

Important. In environments with high humidity condensation can build up on the exterior of the appliance. This can cause corrosion of the appliance walls. For prevention, it is advisable to install the appliance with sufficient ventilation in a dry and /or air-conditioned room. Make sure that the appliance door is closing and sealing properly, the ventilation gaps are not covered and the appliance is installed in accordance with these installation instructions.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10°C to +32°C
Ν	+16°C to +32°C
ST	+16°C to +38°C
Т	+16°C to +43°C
SN-ST	+10°C to +38°C
SN-T	+10°C to +43°C

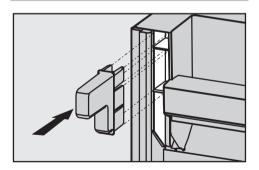
Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the internal temperature in the appliance to rise with the risk of frozen food deteriorating and going off.

Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation gaps must not be covered or blocked in any way. They should be dusted on a regular basis.

Appliances with wall spacers supplied

The wall spacers supplied with some appliances must be used in order to achieve declared energy consumption values. Appliance depth is increased by approx. 35 mm with the wall spacers fitted. If the wall spacers are not used, this does not influence the functionality of the appliance. Energy consumption is only minimally increased if there is little distance between the appliance and the wall.

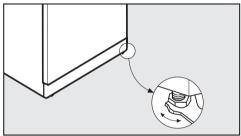


 Fit the wall spacers onto the back of the appliance on the top left and right.

Installation

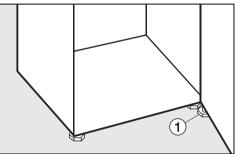
- Remove the cable clip from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.
- Position the appliance with the wall spacers (if used) or the back close to the wall.

Aligning the appliance



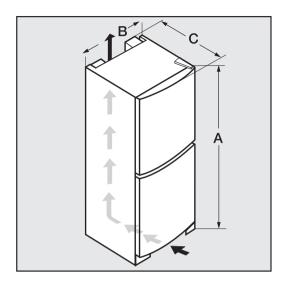
To align the appliance, adjust the feet using the spanner supplied.

Levelling the appliance door



■ **Ensure** that you unscrew adjusting foot ① from the hinge plate until it sits on the floor. Then unscrew the foot by a further 90°.

Appliance dimensions

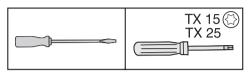


	Α	В	С
KDN 12623 S -1	1623	600 mm	630 mm*
KDN 12823 S -1/-2	1817	600 mm	630 mm*

* Dimensions without wall spacers fitted. Appliance depth is increased by approx. 35 mm with the supplied wall spacers fitted.

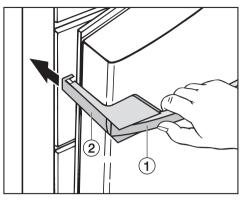
The appliance is supplied right-hand hinged. If left-hand door hinging is required, follow the instructions below.

To change the door hinging you will need the following tools:



Two people are needed for changing the door hinging.

Removing the door handles

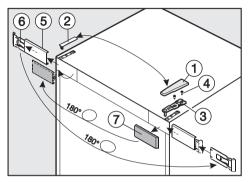


- Pull door handle ① towards you. Side section ② slides back.
- Pull side section (2) firmly back out of the guides on the mounting plate.
- Undo the 4 screws (TX 15) in the mounting plate, and remove the handle.
- Remove the cover caps from the opposite side, and fit them into the empty holes.

Removing the doors

Make sure the door shelves are empty.

■ Close the upper door.



- Remove cover ① by sliding it forwards from the back and then lifting it off.
- Remove cover ② by pulling it upwards.

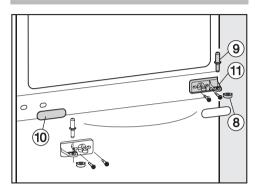
Caution. The upper door is not secure as soon as the upper hinge plate is removed.

- Loosen screws ④ in upper hinge plate ③ and pull it upwards and off.
- Carefully lift the upper door off and place it to one side.
- Carefully ease off cover (5) from above using a screwdriver and then take it off together with retaining plate (6).
- Then separate retaining plate (6) from cover (5), by pushing it slightly to the left and then pulling the cover forwards and off.

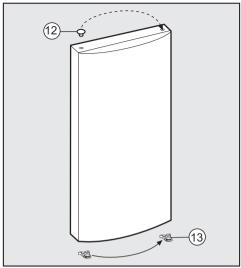
- Rotate retaining plate ⁽⁶⁾ by 180°.
- Then fit cover (5) from the front over retaining plate (6), and slide it over to the right. The writing must be visible.
- Remove cover ⑦, then rotate it by 180° and fit it on the opposite side.
- Then fit cover (5) together with retaining plate (6) on the opposite side.

■ Close the lower appliance door.

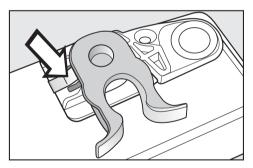
Caution. The lower door is not secure as soon as the middle hinge plate is removed.



- Pull the middle hinge pin (9) upwards to remove it.
- Carefully lift the lower door off and place it to one side.
- Pull cover 10 off.
- Unscrew hinge plate ①, turn it through 180° and fit it on the opposite side.
- Pull off plastic cap (a), turn it through 180° and fit it back on to hinge plate (1).
- Refit cover 10 on the opposite side.

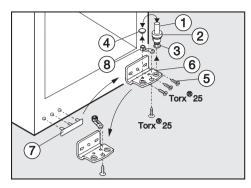


Remove cap (2) from the bearing bush in the door and refit on the opposite side.

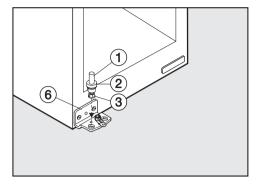


 Using a screwdriver, remove spring clamp ⁽³⁾ from underneath the door and fit it on the opposite side.

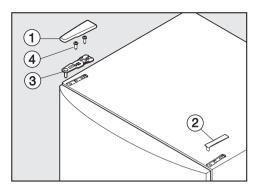
Changing over the doors



- Pull hinge pin ① together with disc ② and adjustable foot ③ upwards and off.
- Remove cover cap ④.
- Undo screws (5) and take hinge plate
 (6) off.
- Undo the screw of hinge part (a) on hinge plate (b) slightly. Fit it into the hole opposite in hinge plate (b) and tighten up the screw.
- Refit cover cap ④ in the other hole.
- Remove cover ⑦ and fit it into the holes on the opposite side.



- Screw hinge plate (e) into position on the opposite side using the two **outer** long slots only. To make it possible to align the door later, do not replace the **centre** screw at this stage.
- Important. Screw the adjustable foot
 into hinge pin ① as far as it will go.
- Refit hinge pin ① together with disc
 ② and adjustable foot ③. Important. The notch at the bottom of the hinge pin should face towards the back.
- Place the door onto hinge pin ①.
- Close the lower appliance door.

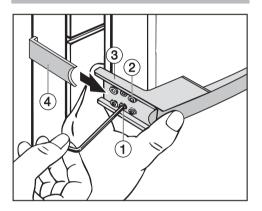


- Fit hinge pin ④ into middle hinge plate ⓓ in the lower door. The ridge on the hinge pin will fit into the notch in the hinge plate.
- Then fit the upper door on middle hinge pin (9).
- Close the upper door.
- Fit hinge plate ③ onto the opposite side and secure it with screws ④.
 If necessary drill pilot holes for the screws or use a battery operated screwdriver.
- Fit covers ① and ② to their opposite sides.

Align the door with the appliance housing using the long slots in the lower hinge plate. Then tighten the screws.

Refitting the handles

Please make sure you follow the instructions below carefully when you refit the handles. The door seal will be damaged if the handle is fitted incorrectly.



 Loosely attach the handle to the opposite side of the door with the two front screws (2).

Mounting plate ③ must be positioned on the side of the door so that when the door is **closed** it is flush with the side of the appliance.

If this is not the case,

- tighten both grub screws ① with a suitable allen key until mounting plate
 ③ lines up correctly.
- Then tighten all 4 screws ②.
- Slide the side section of the handle
 into the guides on the mounting plate until it clicks into place.

It is important to check that the side section of the handle ④ does not come into contact with the door seal when opening the door, as this would damage the door seal permanently.

If, after you have refitted the handle, you find that the side section does touch the door seal when the door is opened:

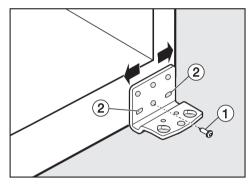
Realign mounting plate ③ with grub screws ① until the mounting plate and the side section of the handle ④ are at the correct angle and the side section does not touch the door seal when the door is opened.

Aligning the appliance doors

The appliance doors can be aligned with the housing after they have been fitted.

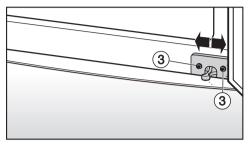
In the following illustration the door is not shown in the closed position to make it easier to see what you have to do.

To align the **lower door** use the long outer slots in the lower hinge plate:



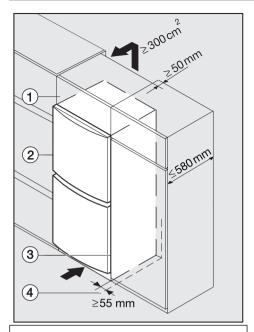
- Remove centre screw ① from the hinge plate.
- Slightly loosen both outer screws ②.
- Align the door by sliding the hinge plate to the left or right.
- Then tighten screws ② again. Screw
 ① does not need to be used again.

To align the **upper door** use the long outer slots in the middle hinge plate:



- Slightly loosen both screws ③.
- Align the door by sliding the hinge plate to the left or right.
- Then tighten screws ③.

Building in the appliance



* The appliance depth is increased by approx. 35 mm for appliances with wall spacers fitted.

- ① Top box
- 2 Appliance
- ③ Housing unit
- Wall

The appliance can be installed in a kitchen run. To match the height of the rest of the kitchen, the appliance can be fitted with a suitable top box ①.

A ventilation gap of at least 50 mm depth must be allowed for behind the appliance across the entire width of the top box for air to circulate.

The cross section of the air outlet under the room ceiling must be at least 300 cm² to ensure that air can circulate without hindrance. Otherwise the appliance has to work harder, resulting in an increase in electricity consumption.

The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

When built into a kitchen run (max. depth 580 mm) the appliance can be installed directly next to a kitchen furniture housing unit. The appliance door will protrude in front of furniture fronts at the sides by 34 mm* and by 55 mm* in the middle of the door. This enables the doors to be opened and shut without being obstructed.

When installed **next to a wall** ④ a distance of approx. 55 mm must be maintained on the hinge side between the wall ④ and the appliance ②, so that the doors and the handles have sufficient space for opening.

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